



Irish Soda Bread

Recipe By SUZY NEAL

SERVES: 6-8

INGREDIENTS:

- ☐ 3½ cups all-purpose flour, soft wheat
- ☐ ¾ tsp. kosher salt
- ☐ ¾ tsp. baking soda
- ☐ 1½ cups buttermilk
- ☐ Irish butter, for serving

DIRECTIONS:

- ☐ 1. Preheat the oven to 450°F.
- ☐ 2. In a large bowl, whisk together flour, salt, and baking soda. Make a well in the center, then pour in the buttermilk. Use a spoon to stir the mixture together until it just starts to come together into a shaggy dough. Dump the dough out onto a lightly floured surface, then gently knead 3 or 4 times to form a ball.
- ☐ 3. Place the dough onto a parchment-lined sheet pan and pat it out into a circle about 2 inches thick. Use a sharp knife to cut a cross on the top of the loaf, about 1 inch deep.
- ☐ 4. Immediately bake for 15 minutes at 450°F, then reduce oven temperature to 400°F and bake an additional 20-25 minutes. until the loaf is deep golden brown and sounds hollow when tapped.
- ☐ 5. Remove bread to a cooling rack. Cool at least 15 minutes before slathering with Irish butter and devouring.

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